



FOR SHARING

DIPS & SPREADS 23 v

- Pimento Cheese, Hummus
- Seasonal Market Vegetables
- Spiced Pita Bread
- Tabasco Cheddar Lavash

ISLAND CHIPS 15 gf, v*

- Plantain, Taro Root, Boniato Chips
- Guacamole, Charred Tomato Salsa

AHI TUNA TARTARE 26

- Crispy Wonton, Wakame, Tomatoes
- Guacamole, Sriracha Mayo, Jalapeño

GRILLED FLORIDA CORN 17 gf

- Chili Lime Aioli, Queso Fresco
- Arugula, Pickled Onion, Cilantro

COLD WATER OYSTERS

ON THE 1/2 SHELL* 30 gf

- 1/2 Dozen East Coast Oysters
- Red Wine Mignonette, Cocktail Sauce

JUMBO SHRIMP COCKTAIL 21 gf

- Key Lime Cocktail Sauce, Lemon

OCEAN

FRIED OYSTER PO'BOY 35

- Remoulade, Bib Lettuce
- Tomato, Brioche Bun

LOCALLY SOURCED FISH MP gf

- Grilled Pineapple-Papaya Salsa
- Candied Plantains

GROUPER CEVICHE TOSTADA 18 gf

- Aguachile, Cilantro, Avocado
- Red Onion, Sierra Madre Corn Tortilla

AHI TUNA POKE BOWL* 36 gf

- Sticky Rice, Cucumber, Scallions
- Carrot, Wakame, Grilled Pineapple
- Edamame, Nori Furikake, Sriracha Aioli

CRAB CAKE 27

- Black Eyed Pea "Maque Choux"
- Smoked Tomato Butter
- Composed Greens

SALADS

ORGANIC GREENS

MARKET SALAD 17 gf, v*

- Holman's Seasonal Greens, Cucumber
- Baby Heirloom Tomatoes, Carrots
- Pickled Onion, Key Lime Vinaigrette

CAESAR SALAD * 20

- Organic Hearts of Romaine
- Shaved Radicchio
- Parmigiano-Reggiano, Grilled Lemon
- Classic Caesar Dressing

AHI CITRUS* 28 gf

- Coriander-Sesame Crust
- Holman's Seasonal Greens
- Rice Wine Vinaigrette, Crispy Rice Paper

SEAFOOD COBB 44 gf

- Organic Hearts of Romaine, Jumbo Shrimp
- Maine Lobster Claw Meat, Hearts of Palm
- Bacon, Avocado, Baby Heirloom Tomatoes
- Green Goddess Dressing

ENHANCEMENTS

- Grilled Chicken 9
- Shrimp 12
- Ahi Tuna 16
- Mahi-Mahi 20
- Local Sourced Fish MP

TACOS

GRILLED SWEET POTATO 24 gf, v

- Fire Roasted pepper, Corn
- Cilantro Crema , Queso Fresco
- Sierra Madre Corn Tortilla

MAHI MAHI 26 gf

- Tropical Chayote Slaw, Chipotle BBQ Aioli
- Sierra Madre Corn Tortilla

SKIRT STEAK 25 gf

- Crispy Chihuahua Cheese, Salsa Roja
- Queso Fresco, Sierra Madre Corn Tortilla

TACO RITA 27 gf

- Choice of Two Tacos & Signature Margarita

TACO FLIGHT 27 gf

- One of Each Taco

HANDHELDS

WAGYU FOOTLONG HOTDOG 26

- Brioche Bun, Sauerkraut
- House-Made Beer Mustard
- Cheese Fondue, Crispy Onions

BRISKET SMASH BURGER*

- Double 24 | Triple 30
- House-Made Pickles, American Cheese
- Caramelized Onion, Secret Sauce
- Sesame Bun

LOCAL BLACKENED MAHI-MAHI SANDWICH 29

- Green Tomato Tartar, Bibb Lettuce
- Heirloom Tomato, Potato Bun

IMPOSSIBLE BURGER 23 v

- Guava Ketchup, House-Made Pickle
- Bibb Lettuce, Tomato, Vegan Cheese
- Toasted Grain Bun

JERK CHICKEN SANDWICH 22

- Grilled Chicken Breast
- Fire Roasted Peppers & Onions
- Grilled Pineapple, Jerk Sauce
- Pepper Jack Cheese, Onion Roll

HOUSE-ROASTED

TURKEY CLUB WRAP 23

- Nueske Bacon, Arugula, Green Hill Cheese
- Pickled Onion, Tarragon, Chive Aioli
- Spinach Tortilla

SIDES

FRUIT KEBABS 8

SIDE SALAD 8

SIDE CAESAR 8

CANDIED PLANTAINS 7

FRENCH FRIES 10

TRUFFLE FRIES 14

Chef de Cuisine | Cullen Jones

gf: gluten free v: lacto-ovo vegetarian v*: can be prepared as a vegan option : eau-natural

At Eau Palm Beach, we source local, sustainable, and organic products whenever available.

*Consuming raw or under cooked meats, poultry, seafood, shellfish, oysters, or eggs may increase your risk of foodborne illness especially if you are pregnant or have certain medical conditions.

If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at a greater risk of serious illness from raw oyster and should eat oysters fully cooked.